Claims 1-4 and 7-12 (canceled).

5.(Original) A method for controlling the membrane structure of a starch granule in a food composition during starch hydrolysis following consumption of said food composition, said method comprising the incorporation into said food composition of an effective amount of an agent selected from the group consisting of glycerol, sugar alcohol, starch hydrolysate, corn syrup, dextrose syrup, propylene glycol alginate, glycerol monostearate, sodium stearoyl lactylate, D-glucose 3-stearate, methyl alpha-D-glucoside 6-stearate, sucrose monostearate, sorbitan tetrastearate, stearoyl-2-lactylate, sodium stearoyl fumarate, polyoxyethylene stearate, and stearyl monoglyceride citrate.

6. (Original) The method of claim 5 wherein the agent is selected from the group consisting of propylene glycol alginate, glycerol monostearate, sodium stearoyl lactylate, D-glucose 3-stearate, methyl alpha-D-glucoside 6-stearate, sucrose monostearate, sorbitan tetrastearate, stearoyl-2-lactylate, sodium stearoyl fumarate, polyoxyethylene stearate, and stearyl monoglyceride citrate.

13. (Original) A method for starch cell wall strengthening in a starch-containing food by inclusion in said food of at least one food additive selected from the group consisting of glycerol, sugar alcohol, starch hydrolysate, corn syrup, dextrose syrup, propylene glycol alginate, glycerol monostearate, sodium stearoyl lactylate, D-glucose 3-stearate, methyl alpha-D-glucoside 6-stearate, sucrose monostearate, sorbitan tetrastearate, stearoyl-2-lactylate, sodium stearoyl fumarate, polyoxyethylene stearate, and stearyl monoglyceride citrate in an amount equal to or greater than 0.01 weight percent of said starch-containing food.